



The Inn and Garden Café

Lodging and Fine Dining

Onancock, Virginia

Virginia Green Lodging is the Virginia Department of Environmental Quality's (DEQ) initiative to promote pollution prevention (P2) practices in the tourism and hospitality industry. *Green Lodging* encourages hotels, resorts, and other hospitality operations to be aware of their impact on the environment and to take steps to reduce these impacts. *Green Lodging* is a non-regulatory program, and participation is completely voluntary and free of charge.

The Inn and Garden Café

The Inn and Garden Café is located on Virginia's Eastern Shore in Onancock. The house was built circa 1880 and offers a four-room inn and 50-seat restaurant serving a variety of Eastern Shore and Modern American dishes. The Inn welcomes weddings and special events. The Inn and Garden Café is committed to environmental excellence and works to minimize environmental impacts whenever possible.

Green Lodging Activities. When visiting The Inn and Garden Café, you can expect the following practices:

CORE ACTIVITIES for Green Lodging/Restaurants

- ☒ **Optional Linen Service.** Sheets and towels are not automatically changed every day during your stay.
 - Use non-phosphate, non-toxic, biodegradable laundry detergents
- ☒ **Styrofoam/Disposables Minimization.** Participants are encouraged to minimize use of all disposables and eliminate the use of Styrofoam products for take-out and left-overs.
 - Eliminate use of Styrofoam
- ☒ **Grease Recycling.** Collect and recycle grease or use a grease filtering company to greatly reduce grease waste (and cost).
- ☒ **Recycling and Waste Reduction.** Green Lodging Facilities must provide recycling. Recycling should be highly visible and made available to guests with clear signage. A general commitment to reducing total amount of waste should be made.
 - Recycle: Glass, Aluminum Cans, Plastic, Office Paper, Toner Cartridges, Newspaper, Cardboard, Packing Supplies, Fluorescent Lamps, Batteries
 - Fill reusable shampoo bottles and bulk soap dispensers
 - Instruct housekeeping to save and reuse unopened items
 - Use dishware and glassware to minimize use of disposables
 - Use non-bleached napkins and coffee filters
 - Provide condiments, cream and sugar in bulk
 - Implement effective food inventory system to minimize waste
 - Purchase locally grown produce and other foods
 - Purchase from vendors and service providers with a commitment to the environment
 - Use two-sided copying and printing
 - Use electronic correspondence and forms
 - Purchase recycled content paper and toilet tissue
 - Use "green" cleaners that are dispensed in bulk

- Purchase durable furniture and equipment
- Purchase “low-VOC” carpets and fabrics
- Use reused building materials or those from sustainable sources
- Use latex paint and recycle/dispose of thinners and solvents properly
- Use preventative maintenance on all appliances, HVAC systems, plumbing, and vehicles
- Effective inventory system and labeling of last-in/first-out
- Use least toxic materials and minimize use of pesticides and herbicides
- Use integrated pest management

☒ **Water Conservation.** The facility must have a plan for conserving water that should consider plumbing modifications and landscaping.

- Tracking overall water usage and wastewater
- Preventative maintenance of drips and leaks
- Use water-flow metering to discover leaks and areas of high use
- High efficiency dishwashers
- Use dry clean up methods over water-based methods
- Low flow toilets and restrictors on faucets and showerheads
- Effective landscape management plan
- Effective storm water management plan

☒ **Energy Conservation.** The facility must have a plan in place that encourages replacement of lighting and equipment to energy-efficient alternatives.

- Tracking overall energy bills and set a numeric goal to reduce
- Consider the pollution factor of your energy usage by using a pollution calculator
- Use high efficiency fluorescent ballasts and lamps
- Have High Efficiency Heating & Air Conditioning and use ceiling fans
- Individual thermostats in each room
- Use natural lighting whenever possible
- Purchase EnergyStar computers and appliances
- Thermal rated windows and insulation
- Use directional lighting in parking lots and walkways

☒ **Green Events Package.** The facility must offer a “green” or “environmentally-friendly” package for conferences, meetings and other events. Even if the facility only offers occasional, small events, at least recycling will be provided.

For more information on **The Inn and Garden Café**, see www.theinnandgardencafe.com or contact Paul Fox at paul.fox1@cox.net.

For more information on **Virginia Green Lodging** program, see www.deq.virginia.gov/p2/lodging.



Virginia Green Lodging program is a supporting partner of **Virginia Green**, the Commonwealth’s campaign to encourage environmentally-friendly practices in all aspects of Virginia’s tourism industry. Virginia Green is supported through a partnership between the Virginia Department of Environmental Quality, the Virginia Hospitality & Travel Association, and the Virginia Tourism Corporation.

